

CHAPTER I

INTRODUCTION

1.1 BACKGROUND STUDY

We are familiar about cheese, cheese is one of many kinds of dairy product. We can even find it in the supermarket and even traditional market in varied types and prices. But cheese contains expensive ingredients and has a complicated process of making, lower middle class people couldn't afford it and assumed cheese as expensive product. Therefore, cheese usually enjoyed by upper middle class people.

Generally cheese is made from cow's milk and contain of animal protein, which the people who allergic intolerant or vegan cannot enjoyed it. So, we will make innovation by making cheese from almond milk. So far no one has made cheese from almond milk, even though almond also has a nutrients that good for our body, such as fiber, protein, unsaturated fat, vitamin E, manganese, magnesium and also vitamin B12. From the writer's experience which has got from Ottimmo International Mastergourmet Academy, the writer do a research to make Almond Cheese and name this product as "Monju" which has benefits as cholesterol preventive, cancer preventive, blood sugar controls, heart health, maintain brain function, induces digestion, etc. This product will be packaged in a higyenic cup and attractive packaging.

1.2 OBJECTIVES STUDY

1. In Indonesia, generally almonds are only enjoyed as a snack and cake or cookies topping. A lot of people are bored to enjoyed it only as snack or the topping of cake and cookies, but honestly almond also can be enjoyed as dairy product.
2. There are so many people that don't use almond as other food ingredients although almond has the potential to become a lot of foods.

So the people will not be bored with almonds anymore, because they can enjoy cheese that made from almonds.

3. We want the ones who cannot enjoy to animal protein can enjoyed this product. After we did this research, we got the result that protein from almond milk can be converted into cheese which has more nutritional content than almond itself.

1.3 BENEFITS STUDY

1. Benefit for Student :

Researchers can be discovered new variant of dairy product by using vegetable protein

2. Benefit for Ottimmo :

Have a source reference for a new type of product

3. Benefit for Readers :

Being a reference for the readers that they can enjoy vegetarian cheese